

CALITERRA®

TRIBUTO



VARIETADES

Chardonnay 100 %

Chardonnay 2016

Casablanca Valley 100%
Las Dichas Vineyard, Block 2

ORIGIN

Soil:
A granitic soil on the origins with clay and quartz texture

Orientation:
Northeast

COMPOSITION

Varieties:
Chardonnay 100 %

ANALYSIS

Alcohol: 13%
PH: 3.15
Total Acidity: 7.15 g/L
Residual Sugar: 1.0 g/L

VINIFICATION

Fermentation:
100% whole bunch pressed, fermented in French oak barrels of 2nd and 3rd use.

Yeast Type:
Native yeasts

Fermentation Temp:
16°-20°C

Fermentation Time:
15 to 22 days

MLF: 22%

AGEING & BOTTLING

Barrel Ageing:
9 months

Bottling Date:
February 2017

Ageing Potential:
Best as of mid 2017 through to the end of 2022

FOOD PAIRING

Typical Chilean food:
Grilled fish with potatoes as a side-dish

International food:
Seafood risotto

TASTING NOTES

Intense golden yellow with green hues, this wine is subtle and very elegant on the nose. Its aromas of white fruits, such as peintense minerality and freshness. Soft citric notes, hints of almond peel and white flowers complete its great bouquet. The wine runs softly through the palate, with great balance and refinement, leaving a fresh feeling. For sure, a great Chardonnay from Casablanca.

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Safra 2017. Jantar em 25/09/2019. Euro Bistrô/Caliterra.